

WESTERDAM Ketchikan, AK 07/24/2001

INSPECTION SCORE 97

Inspected by Jon Schnoor, Dan Harper

Inspection details with violations, comments, recommendations and corrective action

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: WHIRLPOOL SPAS

Deduction Status: N

Violation: THE HALOGEN RESIDUAL LEVEL IN THE WHIRLPOOL SPAS WAS NOT RAISED TO AT LEAST 10 PPM FREE HALOGEN AND CIRCULATED FOR 1 HOUR ON A DAILY BASIS. A SHOCK TREATMENT OTHER THAN FREE HALOGEN WAS USED ON A DAILY BASIS BUT THERE WAS NO RECORD OF A VARIANCE REQUEST.

Recommendation: 6.3.2.1.1 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day. Submit a variance request for procedures that are different from those approved in the Operations Manual.

Action: Holland America Line has been using a non-halogenated shock that is standard for many spas and pools. The new requirement for halogenated shock becomes enforce on October 1, 2001. In keeping with our waste minimization policy, existing stock onboard of the non-halogenated shock will be used up until that time. A halogenated shock will be in use after October 1, 2001.

Site: SWIMMING POOL & WHIRLPOOL SPAS

Deduction Status: N

Violation: THERE WAS A WRITTEN FECAL ACCIDENT RESPONSE PLAN AVAILABLE BUT IT DID NOT DETAIL SPECIFIC CLEANING AND DISINFECTION PROCEDURES.

Recommendation: Recommend including specific cleaning and disinfection procedures for the pools, spas and the associated filtering equipment.

Action: The requirement 6.1.2.2.2. states; "*A fecal accident response procedure shall be documented and available for review during inspections.*" We felt it was sufficient in detail. We will look at reworking the procedure.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

Site: LIDO PANTRY

Deduction Status: N

Violation: THE ICE MACHINE NEAR THE POT WASH STATION IS TURNED TOWARDS THE PREWASH PORTION OF THE POTWASHING OPERATION AND IS EXPOSED TO SPLASH.

Recommendation: The ice machine should be turned and/or moved so that the ice is not subject to contamination from soiled food splash.

Action: The ice machine will be repositioned.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD's provided, located, calibrated	0

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: SEVERAL REFRIGERATORS AND ICE MACHINES IN THE MAIN GALLEY AND PANTRIES WERE NOT FUNCTIONING PROPERLY AND WERE OUT OF SERVICE.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: There is an ongoing program to maintain, repair and replace galley equipment.

Site: VEGETABLE PREPARATION ROOM

Deduction Status: N

Violation: THE POTATO PEELER WAS IN POOR REPAIR WITH PIECES OF THE CUTTING SURFACE MISSING AND THERE WERE EXPOSED SCREW HEADS.

Recommendation: 7.4.5.1.1.1 Food-contact equipment shall be maintained in good repair and proper adjustment including: (1) Equipment shall be maintained in a state of repair and condition that meets the materials, design, construction, and operation specifications of these guidelines.

Action: Evaluation of need of the potato peeler will be made and if needed new potato peeler will be ordered. If not present one will be renewed.

Site: GENERAL FOOD SERVICE

Deduction Status: N

Violation: ICE MACHINES THROUGHOUT FOOD SERVICE AREAS HAVE SPONGE LIKE GASKETS BETWEEN ICE MAKERS AND ICE BINS.

Recommendation: Replace gaskets with non-absorbent type.

Action: Suggestion by USPH Officer to use SIKA FLEX, will be followed and an order of this product will be placed to exchange all these

sponge like gaskets between Ice makers and ice bins.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: ROOM SERVICE PANTRY

Deduction Status: Y

Violation: REFRIGERATOR GASKETS FOR THE DROP IN REFRIGERATOR WERE SPLIT EXPOSING OPEN CHANNELS.

Recommendation: Gaskets should be maintained in good condition and sealed so as not to expose open channels.

Action: Replacement of gaskets is an ongoing program. Areas noted during the inspection will be addressed.

Site: MAIN GALLEY VEGETABLE PREPARATION

Deduction Status: Y

Violation: EXTERIOR SURFACES OF THE POTATO PEELER EXHIBITED CREVICES AND DAMAGED AREAS.

Recommendation: 7.4.2.5.2 Nonfood-contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction.

Action: Evaluation of need of the potato peeler will be made and if needed new potato peeler will be ordered. If not present one will be renewed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: BARS - GENERAL

Deduction Status: N

Violation: THE MACHINE MOUNTED THERMOMETERS ON NUMEROUS GLASSWASHING MACHINES WERE NOT FUNCTIONING. THESE UNITS WERE CHEMICAL SANITIZERS BUT THE WASH AND RINSE TEMPERATURES DID NOT REGISTER ON THE THERMOMETERS.

Recommendation: Repair or replace the thermometers.

Action: July 26, 2001, Ecolab evaluated all Bar glass washing machines and found out that all Gauges are functioning but the reset button was not pressed to activate the gauge. They are all now in good working order. All other Gauges on the other machines (Dishwasher etc), which are broken, will be replaced with new ones.

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: SOME DISHWASHERS AND GLASSWASHERS DID NOT HAVE DATA PLATES, FOR EXAMPLE IN THE MAIN GALLEY AND LIDO PANTRY. ADDITIONALLY, SEVERAL PRESSURE GAUGES APPEARED NOT TO BE OPERATING ACCURATELY.

Recommendation: 7.5.2.2.3 A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the: (1) Temperatures required for washing, rinsing, and sanitizing; (2) Pressure required for the fresh water sanitizing rinse; and (3) Conveyor speed for conveyor machines or cycle time for stationary rack machines. 7.5.2.1.2 Pressure measuring devices that display the pressures in the water supply line for the fresh hot water sanitizing rinse shall have increments of 7 kilopascals (1 pounds per square inch) or smaller and shall be accurate to ± 14 kilopascals (± 2 pounds per square inch) in the 100-170 kilopascals (15-25 pounds per square inch) range.

Action: Pressure gauges will be replaced. Data plates are on order.

Site: LIDO PANTRY & VERANDA PANTRY

Deduction Status: N

Violation: THE DISHWASHER FINAL RINSE ARM IN THE LIDO PANTRY HAD A CLOGGED NOZZLE. THE DISHWASHER FINAL RINSE ARM IN THE VERANDA PANTRY WAS LEAKING AND NEEDED ADJUSTMENT.

Recommendation: 7.5.4.1.1 Warewashing equipment shall be maintained in good repair and proper adjustment including: (1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

Action: This was corrected on the spot. On July 26, 2001 training by Ecolab has been given to Dishwashers and Foreman how to clean this nozzle's and the whole machines.

Item No.	Description	Points Deducted
23	Dishes / utensils equipment pre-flushed, scraped, soaked; Wash and rinse temperature	0

Site: MAIN GALLEY POTWASHING AREA

Deduction Status: N

Violation: THE WASH SINK IN THE MAIN GALLEY POT WASH AREA WAS AT 85 DEGREES F.

Recommendation: 7.5.4.2.1 The temperature of the wash solution in manual

warewashing equipment shall be maintained at not less than the temperature specified on the cleaning agent manufacturer's label instructions. In general temperatures should be greater than 100 degrees F.

Action: Booster underneath the washing compartment will be checked and repaired so heat can be constantly set between 110 – 115 F.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: GENERAL FOOD SERVICE

Deduction Status: Y

Violation: DECK TILES IN SEVERAL AREAS OF THE MAIN GALLEY, CREW GALLEY AND OTHER FOOD SERVICE AREAS WERE CRACKED AND CHIPPED. AREAS OF BULKHEADS IN GALLEYS, PANTRIES AND OTHER FOOD SERVICE AREAS HAD MISSING SEALANT, CREVICES, AND OTHER NON-EASILY CLEANABLE FEATURES.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain, repair and replace deck and bulkhead surfaces.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: BULKHEADS IN SOME WALK-IN REFRIGERATORS WERE BEGINNING TO CORRODE.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Corrosion will be removed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	1

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: SEVERAL DISHWASHERS AND EQUIPMENT SUCH AS THE PROOFER CABINET IN THE BAKERY HAD WATER OR STEAM LEAKS AND WATER WAS ACCUMULATING ON THE DECKS IN THESE AREAS.

Recommendation: 7.7.3.3.1 All plumbing systems in food service area shall be maintained in good repair and water shall not be allowed to

accumulate on decks.

Action: Leaks have been repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: FOOD SERVICE GENERAL

Deduction Status: N

Violation: LIGHTING WAS LOW IN VARIOUS FOOD SERVICE AREAS FOR EXAMPLE; CREW BAR - 6 TO 10 FOOT CANDLES CREW GALLEY POT WASH SINKS - 6 TO 12 FOOT CANDLES FISH PREPARATION SINKS - 4 TO 10 FOOT CANDLES

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: Extra light behind the Crew Bar for cleaning will be installed and on all other locations mentioned above higher wattage light bulbs have been installed.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: POTABLE WATER - GENERAL

Deduction Status: Y

Violation: THE OVERALL OPERATION AND THE KNOWLEDGE OF THE CREW RESPONSIBLE FOR THE POTABLE WATER SYSTEM WAS EXCELLENT.